

445 B3> 16. The method of claim 15 wherein the amount of puroindoline is between 0.02 and 5% by weight relative to the weight of the flour.

17. The method of claim 15 wherein the puroindoline is combined with the flour intended for the preparation of the biscuit.

18. The method of claim 15 wherein the puroindoline is combined with the dough intended for the preparation of the biscuit.

19. The method of claim 15 wherein the amount of puroindoline is effective to increase the firmness of the biscuit.

20. The method of claim 15 wherein the amount of puroindoline is effective to control the density of a biscuit prepared from a dough with a fat content of between 2 and 30% of the total weight of the dough.

445 B4> 21. The method of claim 20 wherein the amount of puroindoline is effective to reduce the density of a hard biscuit prepared from a dough with a fat content of between 2 and 20% of the total weight of the dough.

22. The method of claim 20 wherein the amount of puroindoline is effective to reduce the density of a soft biscuit prepared from a dough with a fat content of between 2 and 30% of the total weight of the dough.

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23. The method of claim 20 wherein the amount of puroindoline is effective to reduce the density of a puff biscuit prepared from a dough with a fat content less than or equal to 4% of the total weight of the dough.
24. The method of claim 20 wherein the amount of puroindoline is effective to increase the density of a puff biscuit prepared from a dough without added emulsifier and which dough has a fat content greater than or equal to 7% of the total weight of the dough.
25. A method of increasing the firmness of a biscuit comprising combining a flour with a puroindoline content greater than 0.2% of the dry weight of the flour with the additional biscuit ingredients.
26. The method of claim 25 wherein the puroindoline content of the flour is between 0.2 and 2% of the dry weight of the flour.
27. A biscuit comprising a flour ^{cancel} (with) ^{and an amount of} a puroindoline ⁱⁿ content greater than 0.2% of the dry weight of the flour.
28. The biscuit of claim 27 wherein the flour has a puroindoline content between 0.2 and 2% of the dry weight of the flour.
29. A biscuit dough comprising a flour with a puroindoline content greater than 0.2% of the dry weight of the flour.
30. The biscuit dough of claim 29 wherein the flour has a puroindoline content between 0.2 and 2% of the dry weight of the flour.